

BEAR IN MIND HUMANITY NEEDS YOU AND I

EVERY WOMAN'S OPPORTUNITY

The Bulletin sants good home letters; good business letters; good nelpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper. Address, SOCIAL COMNER EDITOR, Bulletin Office, Norwich, Conn.

FINE PRIZES EVERY MONTH OF ONE DOLLAR EACH. Award made the last Saturday of each month.

ways pinching end together before cutting. Place on end in baking tin with edges just touching, putting closed end down so that filling will not run out. Let rise for 1-2 hour or so and bake. HANNAH WHO.

HELPS OF INTEREST TO YOU.

Dear Social Corner Sisters:-These

iomestic hints may be new to some

ERY.

Dear Social Corner Friends:-Inter-

ested Reader:—Many thanks for the fine calendar just received. Let the cagle scream:

We were very sorry to learn Brother Si was on the sick list. By the good care of his faithful niece, Mandy, we hope he is chipper as ever by this

We wish to thank The Bulletin Co.

true friend to The Corner; and a friend to all who ever met her. Have the old writers of The Corner

who were once the life of the page given up the ship RURAL DELIVERY.

THE LATEST KNITTING FAD.

Dear Social Corner Sisters: -Some of you may desire to know how to knit spiral stockings. Proceed as fol-

Cast 72 stitches on 3 steel needles.

MARY JANE.

POTATO SALAD.

excellent:

Materials—Six hoiled potatoes, sliced while hot and allowed to cool;

1 small onion, minced fine; 1 1-2 tea-

Dear Social Corner Sisters:—The regular Social Corner meeting of Club No. 1, to which all writers are invited, will be held in the W. C. T. U. hall, in Willimantic, on Wednesday, Jan. 9th.

Sisters are requested to bring their own plates, spoons, knives, and forks, A large attendance is expected.

lows:

POETRY.

Ballade of a Shut-in. used to watch her day by day, (Twas just across the street from The tiny flat, the window bay.
The curtain draped so all might see
The duster's whisk, the moving broom
The movements light as eifin fay;
And ch. 'tis lonesome in my room
Since Little Housewife went away.

The rippling hair of golden brown

Beneath a surge-like cap of white,
The apron neat, the trim-cut gown,
Gray eyes, that, sparkled clear and
bright:
The busy hands and tireless feet,
The clear-toned voice that carolled gay— And oh, 'tis lonesome in our street

ce Little Housewife went away. never learned who she might be. Maid, wife, or widow, 'tweet' the

Maid, wife, or widow, 'twes' the same;
I only know she was to me
A picture (in a window frame)
Of youth and love, of life and light,
Of all those hopes long passed away
And oh, 'tis lonesome here tonight
Since Little Holmewife, went away.

Fate, asked I then too much of thee
That this small happiness should
stay?

For oh, 'tis lonesome here for me Since Little Housewife want dway. —Lucie & White.

Presence.

O mother mother of mine— What a wonderful mother you are! High in this midnight heaven? Quivers a cool white star— Quivers a cool white star—
I feel your, hand on my forehead,
I see the light of your smile;
I am so sleeps, mother—
I shall forget—for a while.

Hark! There the guns have awakened Madly they stamp and roar— Snarling their hungry impatience— Gluttonous lions of war.
Seventy yards through the ciamor.
Under its ourtain of me.
Wet with the mists of the morning.
Glimmers the German wire.

Charge!" through the throbbing silence After the crash and boom, Into the pallid daybreak-Over the edge-of doom.
Low on the far horizon
Trembles a failt white star-

What a beautiful mother you are!

—Jennie Betts Hartswick in Life.

INQUIRIES AND ANSWERS.

BLUE BABY-Card received and forwarded to Kitty Lou.

AUNT MARY-Card has been mailed to Princess Pat. CARDS AND LETTERS received for Interested Reader have been sent

WHAT WAS IN POP'S LETTER.

That letter heats a Chipese puzzle there is so match you have to guess at in it. Hope says they have to resort to camouflage over in France so much that they are now hiding things of consequence and of no consequence teo?

What can Pop write that needs so much green ink to cover it up?

"There's two good things in the letter," said I, "that he can see more with one eye than he ever could see with two before, and that he has his life insured in your favor for four thousand dollars."

"That last looks thoughtful and kind

"That last looks thoughtful and kind and good," said Hope, "but I've never and anything but disappointments in that direction, and my expectations are so confirmed I can't scare up one single ray of hope, and faith in that direction died and was buried long I guess it may be true, for the

I guess it may be true, for the payment of the premiums do not depend upon Pop. He just starts it and the government pays the premiums and does the rest. If he should be sent west by the boches you would not only get the insurance, but might be in the lipe for a pension if anything happened to me."

If anybody could send him west John Barleycorn could have done that John Earleycorn could have done that long ago," said Hope, "He le a stayer, Hez, and don't you forget it." HEZ HARMONDY,

A FEW EXCELLENT RECIPES.

Dear Social Corner Sisters-These

Dear Social Corner Sisters—These recipes may be found new and palatable to some of you:

Yankee Crout—Siice one haif a head of good solid cabbage and three medium-sized onions; put into a small agateware kettle add one cup of vinegar, one teaspoonful of salt, lard the size of a wakuut (beef drippings are preferable if you have them), a good sprinkling of pepper, cover with bolling water and cook two hours.

Corn Chowder—Take 1 can of corn, 1 grated onion, 3 potatoes cut in slices a small piece of butter, salt and pepper. After petatoes are cooked, add enough milk, until it is as thick as you want it. This is inexpensive and is very beating for cold weather. Some

enough milk, until it is as thick as you want it. This is inexpensive and is very heating for cold weather. Some prefer it thickened.

Meatless Luncheon Dish—Here is a very nice luncheon or supper dish. Take 2 cups of cold bolied rice, 1-2 cup dry bread crumbs, 1 cup chopped niut meats, a little salt end pepper. Mix together with 1 egg and form in a loaf. Put in baking dish with a little water and oleomargarine mixed. Baste a couple of three while baking. Bake about 1-2 hour or until brown. Cinnamon Rolle—I make these when I make bread. Take 1 3-4 pounds bread dough when risen and ready for molding. Put in bowl and with the hand, mix in 2 heading tablespoons of lard. Put on board and roll in a square rolling rather thin. Soften a piece of butter and spread over dough with a knife. Sprinkle generously with a knife. Sprinkle generously with sugar and then with cinnamon. Roll up. Pinch one end together and cut off about 1 1-2 inches long, al-

HALF DOZEN EXCELLENT RE-CIPES.

Social Corner Sisters: herewith enclose six recipes.—

Cornflake Drops Two cups corn flakes, 1-2 cup cocoanut, 1-2 cup sugar, 2 egg whites, 1-8 teaspoon salt. Beat whites stiff, mix ingredients in the order given and drop in small spoonsful on the Bake in a slow over until thoroughly done and a delicate brown.

brown.

Golden Corn Bread—Three-fourths cup corn meal, 1 1-4 cups flour, 1-4 cup sugar, 4 teaspoons baking powder, 1-2 teaspoon salt, 1 cup milk, 1 egg, and 1 tablespoon melted butter.

Mix and sift the dry ingredients, add the milk, well beaten egg and butter. Bake in a shallow buttered pan in a hot oven for about twenty minutes.

in a not oven for about twenty minutes.

Cream of Corn Soup—Slice 1-3 an
onion, and a sprig of parsley and cook
in two tablespoons of butter until the
onion is softened and yellow. Then
add one cup of drained canned corn and
a pint of stock or hot water. Simmer
for twelve minutes and strain through
a sleve. Pound the corn with a pestile, return to the sleve, add a little of
the hot strained liquid, and press as
much of the corn as possible through.
Melt one heaping tablespoon of butter; in it cook one tablespoon and a
half of flour, half a teaspoon of salt
and a little pepper. Add gradually one
cup of milk. Stir until thickened, and,
when boiling, add the reheated puree
and a quarter of a cup of cream.

when boiling, add the reheated puree and a quarter of a cup of cream,

Nut Crullers:—Beat 3 eggs lightly, add 4 tablespoons sugar, 4 tablespoons melted butter, 1-2 cup milk, 1-2 cup chopped nut meats and 1 teaspoon baking powder; with sufficient sitted flour to roll out. Season with a little grated nutmeg. Cut into pieces: 3 1-2 inches long and 2 inches wide. Cut two slits in each piece and give each one a twist. Fry in deep, hot fat, drain on brown paper and dust with powdered sugar.

Lima Bean Soup—One cup dried fima beans, 2 medium-sized onions, sliced; 1 medium-sized carrot, 1-2 cup broken spagnetti. 2 pints water. 2

rous plan has been a success for keeping the juice of berry pies from spaking under the crust: Mix a table-spoonful of flour with the sugar to be used, and the crust will keep crisp and will not become soft or soaked broken spagnetti, 2 pints water. 2 tablespoons butter, 1 teaspoon salt, paprika. Soak the beans for several and will not become soft or soaked with julce.

If silver which is not to be used often is kept in dry flour it will not tarnish and will need only to be brushed off when wanted for use.

In using ink of different colors for special work one will find it a great help to have a penholder to match each color.

Every housewife has had the experience of finding a carefully prepared. nours, drain off any water that is left and add cold water. After they have cooked for about one hour add the onions, sliced. Continue cooking un-til the beans are soft. Rub through a

tarnish and will need only to be brushed off when wanted for use.

In using ink of different colors for special work one will find it a great help to have a penholder to match each color.

Every housewife has had the experience of finding a carefully prepared mouse trap denuded of its bait, but unsprung and minus its victim. This can be avoided and Mr. Mouse's capture assured by using for bait cheese crumbs instead of a large lump. To get the crumbs the mouse must press down and thus set off the spring. A lump, on the other ham is 'easily stolen..

Brown bread, cut in thin slices and spread with strawberry jam or peach marmalade and covered with a layer of cream cheese, makes a novel luncheon sandwich.

GREETINGS FROM RURAL DELIV.

It has add the cooked carrots sliced very thin, and cooked upagneth. It may be necessary to had more water. Add salt and butter. This soup can be varied by the addition of a little chopped celery, shredded cabbage, turnip or potato.

Tartar Sauce—Rub the yolks of 3 hard boiled eggs to a paste with a wooden spoon, and add half a table-spoon of mustard, a saltspoon of salt and a pinch of pepper. Then yery gradually blend in, stirring constantly, one small cup of dive off and continue to beat until the sauce is a light, creamy mass. Dilute to the chedney of mayonnaise dressing by the addition of a little weak vinegar, and add one tablespoon of finely characteristics.

GREETINGS FROM RURAL DELIV.

GREETINGS FROM RURAL DELIV. Best wishes from MOUNTAIN LAUREL.

FOR THE SCRAP BOOK. Dear Social Corner Sisters:-These re good for the reference scrap

All water may be made soft, by adding a teaspoonful of borax to an ordinary sized kettle of water, in which it should boil.

We wish to thank The Bulletin Co.
for the little "yellow" paper we received by last Saturday's mail.

Potlatch: Many thanks for the seautiful birthday and Christmas cards received.

Papa's Boy: Have you forgotten The Corner page and the old friends you have never met?

Crimson Rambler: Have you laid down the pen to rest or are you caring for the sick, as usual.

As the days and weeks go bye, how we do miss Aunt Abby who was As the days and weeks go bye, how we do miss Aunt Abby, who was a the syrup over the egg, stirring con-Player as

Rub the bed first with sweet oil; rubbing hard to remove all spots, then rub with a clean flannel and d ittle dry rottenstone powder and Put the currants in a strainer, and sprinkle thickly with flour. Rub them

well until they are separated, and the flour grit, and fine stems have passed through the strainer. Then place the strainer and currants in a pan of water, and wash thoroughly. Lift the strainer and currants together and change the water till clear. Drain be-tween towels, and pick over carefully.

cast 72 stitches on 5 steel needles. (No. 14), knit 4 inches, 2 plain, 2 purily Make a seam stitch every other row, plain and purily knit 10 purily stitches, then knit 10 purily stitches, then knit 10 purily and repeat for 12 inches. Divide stitches for toe, having 36 on front needle and 15 on each 2 back needles. Knit seam stitch and next one together, making 72 stitches in all. Knit to the front of back needle within 3 stitches, knit 2 together and knit 1, throw slip stitch over (knit 1) knit remaining 2 stitches within 4 of end of front needle, knit 2 together and remaining 2 stitches within 4 of end of front needle, knit 2 together and remaining 2 stitches within 4 of end of front needle, knit 1 throw slip stitch over (knit 1), knit from 3 rounds plain, repeat, narrowing as before 4 times with 3 rows between, then 5 reunds between each narrowing till you have 13 stitches on front needle, cast off by knitting 3 together and slip 1 stitch over, making squara toe. A little more than a skein of wool is required to make these stockings.

MARY JANE. out, so on until jar is full; sait just a little. Then, if a stone jar, cover well with melted fat; if not enough fry out Dear Social Corner Sisters:—This is xcellent:

Materials—Six boiled potatoes, liced while hot and allowed to cool; small onion, minced fine; 1 1-2 teaponon salt; hard boiled eggs, 2 table-poons minced celery, 1 tablespoon spoon salt; hard boiled eggs, 2 table-spoons minced celery, 1 tablespoon parsley, boiled dressing, 1-4 teaspoon never have lost a piece yet and kept it during the hottest of weather. Have pepper.

For the dressing use the following materials—One cup vinegar, 2 teaspoons sugar, 1 teaspoon mustard, 5 tablespoons butter, 1 teaspoon salt, 1-4 teaspoon pepper, 1 cup sweet milk, 2 dress. done so for years and it is as good as first dressed off. I cook the spare-ribs, but if too late in season and afraid of spoiling I cut the meat from the bone and cook like the rest. With other meats and soups I follow El-

tablespoons butter, 1-4 teaspoon pepper, 1 cup sweet milk, and 2 eggs.

Way of Preparing Dressing and Salad—Melt the butter, ad the salt, sugar, mustard and pepper, then add the vinegar and bring to a boil. Then stir in the milk. Stir constantly until thick. Remove from the fire and fold in the two well-beaten eggs.

When ready to serve, fine the salad bowl with lettuce, put in a layer of the potatoes and sprinkle with the chopped onion, celery and parsley. To pick up splinters of broken glass, wat a cloth (woolen is the best) lay wet a cloth (woolen is the best) lay on the floor where the pieces are, pat in double deggs in quarters, and the white leaves of the celery.

EASTER LHJ.

Way of Preparing Dressing and breasing and the salt, sugar, mustard and pepper, then add the fried fresh pork than the prefer the fried fresh pork than the bolled.

GRACE.

THINGS YOU SHOULD KNOW.

Dear Social Corner Sisters: When of fold in a dry towel for a few minutes.

To pick up splinters of broken glass, wet a cloth (woolen is the best) lay on the floor where the pieces are, pat it and the particles will adhere to it. To prepare hot cloths wet and put in double boiler.

In sweeping matting cover the skirt of your broom with an old undervest.

To clean brass pipes with kerosene

in double boiler.

In sweeping matting cover the skirt of your broom with an old undervest.

To clean brass pipes with kerosene and whiting use one teacup of kerosene oil and one-half gallon of water; into this shave one-half bar of laundry seen and lat it bold with all the dry soap and let it boil until all the soap dissolves; take this mixture from the fire and stir in all the sawdust it will take. Leave the mass to cool; then cut in small pieces about the size of a thimble and keep in a covered can. This makes a safe and economical ingredient to kindle fire. Try it!

Remove bruises from furniture; Wet the part with tepid water, fold a piece of dark brown paper about five times; soak it in water and lay on the bruise, then apply a hot iron or poker until water evaporates. The bruise will surely disappear.

surely disappear.

If you wet a spoon in cold water before using jelly the jelly will not stick.

When the metal comes off of a shoestring wind with a thread and sh

Save envelope with transparent name space for hooks and eyes, buttons, etc.

Take a piece of laundry soap and scrape a hollow a little larger than the hole in your graniteware kettle. Hold the dish firmly over the hollow and the dish firmly over the hollow and pour small amount of meited babbit metal in the hole and let it harden. If you have a number of recipes try fastening them together with a clothespin. This is a very good way to keep letters together.

When slicing tomatoes use a bread knife with saw teeth.

I think it is nice to know something that will clean wallpaper a few applications of French chalk or ether will do it.

do it.
If you wish to clean silk that has

paint on it use a little ether.

Bleach handkerchiefs that have be-Sleach handkerchiefs that have become yellow by putting cream tartar in the water; sdak about five hours.

Stretch a picture wire over your sink over this hang your Morning Bulletins, if you don't have to send them away, or pieces of tissue paper patterns. Use to wipe greass from frying pans and pots, etc. These are good to wipe off the sink and floor if anything is spilled.

When you spill grease on the floor

When you spill grease on the floor throw a little cold water on it that will stop its enlarging and soaking into the floor. ETHELYN.

A DINNER FOR THREE DAYS.

Pheasant Soup: Fry brown in beef fat one cup of onlons and add a little dried celery; add six cups of beef stock and one cup raw potatoes cut in dices. boil until potatoes are well done. Cover the bottom of your soup tureen with tingers of toasted bread, sprinkle with a tablespoon of minced parsley. (I al-ways keep dried parsley and celery on hand). Pour the boiling soup over the bread and serve.

Mock Roast Mutton: Boil a neck of mutton until the bones slip out easily; take dut the bones and shape into a doof (I save the broth for soup the next day); put into a dripping pan, and spread with a thick dressing made with bread crumbs and crackers, well seasoned with salt and pepper, pork, fat or nutmargerine, and sage. Roast twenty minutes (basting with the liquid with which mutton is boiled. Keep liquid but on store with best liquid. liquid hot on stove while basting).

Vegetables—Baked Potatoes—Aspar.

Vegetables—Baked Potatoes—Asparugus in cream: A can of asparagus
cut into inch lengths, beat and place
in a hot serving dish; make cream
sauce and pour over (I make mine
with one teaspoon nut butter) and one
teaspoon flour blended together, slowly
adding one cup milk; scason with salt
and papper; when smooth pour over
asparagus asparagus. Rice Gems: Cook rice in salted wa-

Rice Gems: Cook rice in saited water (save water for soup) then put in oup, pressing down as tight as possible; let stand ten minutes; dig out center and let stand over night; then fill with canned fruits and serve with the juice of fruit, honey, or cream. Dessert: Make a caramel by heating sugar in a frying pan until meited and of dark color. Carefully add boiling water, stirring until all is dissolved; then let cool. Place a dessert spoon in each cup: make a custard of one quart of milk, four eggs, and three tablespoons of sugar: fill cups, place in a pan of hot water, bake in even; serve cold in individual dishes. Wednesday's Dinner.

Soup, Cream of Mushrooms: Biend one tablespoon of butter and flour and add slowly three cups of milk; when smooth add one can of mushrooms, cut into small pieces: season with celrry sait, dried parsley, pepper and sait

2274

2288

A CHARMING NEGLIGEE.

This style is nice for crepe, China silk, satin, taffeta, charmeuse, cashmere, albatross, lawn, batiste or crepe de chine. In cotton crepe, with facings of lawn in contrasting material, one may have a very pretty and inexpensive gown after this pattern.

It is cut in four sizes: Small, 22-34: medium, 28-38; large, 40-42, and extra large, 44-46-inches, bust measure. Size medium requires 734 yards of 36-inch material.

A pattern of this illustration mailed

material.

A pattern of this illustration mailed to any address on receipt of 10 cents in silver or stamps.

Order through The Bulletin Company Pattern Dept., Norwich, Conn.

Keep Stiff Upper Lip.

The world will yet reach the point where it will determine never to permit the rigidity of its upper lip to relax until the kaiser and his fellow princes have been hanged. — Houston

A BECOMING MODEL

FOR MOTHER'S GIRL.

A VERY SMART STYLE

FOR THE GROWING GIRL

Plaid suiting, checked or striped

Looks That Way. The committeemen keep postponing

action in that investigation as if they might be afraid La Follette is looking for a chance to make one of his long-distance speeches.—Indianapolis Star.

Breaded Veal Cutlet: Parboil your wan, then drain and cool, season with salt and pepper, using your cwn judg-ment; dip in flour, then beaten egg, then in dried bread crumbs and fry in beef fat to cover. Drain, serve with white sauce; tomato sauce is

Turkish Salad: To one pint of cold baked beans allow two onlons which have been standing sliced in cold wa-This style is nice for serge, gingham, percale, galatea, chambray, repp, popin, voile, velvet or taffeta. The pockets may be omitted. The sleeve is a one-piece model.

The pattern is cut in four sizes: 6. 8, 10 and 12 years. Size 10 requires 3½ yards of 44-inch material. Braid or embroidery will be nice for trimming on this design.

A pattern of this illustration mailed to any address on receipt of 10 cents in silver or stamps.

Order through The Bulletin Company, Pattern Dept., Norwich, Conn. ter, about one hour; cut small and mix with the beans; then add French dressing. Arrange on a crisp lettuce leaf with cut olives or you can serve with slices of hard bolled egg.

Dessert: Strawberry Sherbet—Put through your collander a can of straw-berries, add two and one-half cups of two lemons and two tablespaons of gelatin, dissolved in one-half cup br boiling water. Freeze and serve with

Sugarless Dessert: One-half tapioca, wash and soak several hours in cold water, and cook until clear. Then add one cup of dates and a little salt and two well beaten eggs (just the whites). Serve cold. KITTY LOU.

TO MAKE A SOCIAL CORNER TIE.

Dear Social Corner Sisters:—To make a Social Corner Tie—Use pearl cotton No. 3 yellow; and make a ch of 3 "; thread over and hook through first ch made. Thread over and draw through work and repeat until there are seven loops on hook, thread over and draw through all seven loops, ch 1 making a long st, over and hook through long st, and continue until the desired length. Finish the ends with crochet balls.

with crochet balls.

Tie No. 2—Ch 1 yard long; second how—\* skip 1 st. 1 s c in next, picking up one thread only, ch 1, repeat from \* to end of ch; finish end with clover leaf as follows: Ch 6, join with sl st, ch 1 turn, \* 3 s c over ch of ring, ch 3 turn 1 s c, 1 first s c made turn 1 s c in ch of 3; 5 d.c, 1 s c over same ch, repeat from \* twice and finish with sl st over ring, leaving anough thread to sew to cord.

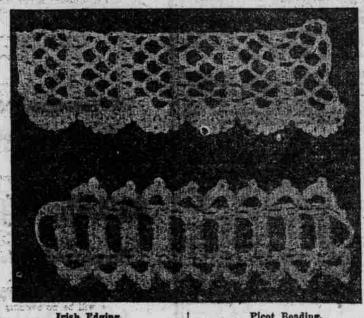
PRUDY.

INQUIRY FROM KEZIAH DOOLIT. TLE FOR CANNING FRESH PORK.

This is my method used for years Cut meat from bones; pack it closely in the jars, use a teaspoon of salt to quart can of meat. No water. Put on cover (I have always used Economy jars for meat), boil at least three hours, longer will do no harm; some-times I boil it four hours. I have beet that was canned three years ago, fresh and sweet as a rose. I can all kinds READER OF SOCIAL CORNER.

**Every Woman Wants** ANTISEPTIC POWDER FOR PERSONAL HYGIENE
Dissolved in water for douches stops
pelvic catarrh, ulceration and inflarmation. Recommended by Lydia E.
Pinkham Med. Co. for ten years.
A healing wonder for massi catarrh,
sore throat and sore eyes. Economical
Has extraodinary densiting and gemicial power.
Sample Free. 30c. all druggists, or postud by
nasi. The Paxton Tellet Company, Boston, Mass. **CROCHET AND TATTING DESIGNS** 

By WINIFRED WORTH



THE BULLETIN'S PATTERN SERVICE

Irish Edging.

NICE, broad design that holds its shape on any article. A fine pattern to make in your spare Chain 34.

1st Row-1 d. in 10th st. from hook, (ch. 5, skip 4 sts. 1 d, in next st.) repeat twice, turn. 2nd Row-Chain 6, 1 d. in 1st space

(sp.) ch. 5, 1 d. in each sp. to end of ard Row-Chain 6, 1 d. in 1st sp., ch. 5, 1 d. in each 2 sps., ch. 3, 10 t. 1 sl. st. in top of next t., ch. 3, 1 t.

4th Row-Chain 3, 1 d. between 2nd and 3rd t. ch. 3, 1 d. between each

Picot Beading.

THE repetition of this beautiful motif grows more pleasing as it progresses. Try it and you will find that this assertion is true. 1st Row-1 t. in 5th st. from hook, ch. 6, 1 t. in each of last 2 st. of 12

2nd Row-Chain 3, 1 t in 2nd 6 t. over 6 ch., 1 t. in next t., 1 t. in top of 3 ch. at end of row, turn.

3rd Row—Chain 3, 1 t. in 2nd t.,
ch. 6, 1 t. in last t., 1 t. in top of 3 ch. at end, ch. 5, fasten with sl. st., 3 ch. at end of 2nd row (for scallop), h. 1, turn. 4th Row-5 d., 4 ch., 5 d. over 5 ch.,

under 6 ch., 1 d. in last sp. in-1st row, t, 1 t. in 3 ch., at end, ch. 5, fasten in 3 ch. with sl. st., ch. 1, turn. 5th Row-5 d. 4 ch. 5 d. over 5 ch. 1 sl. st. in top of next t., ch. 8, 1 t. in and 3rd t., ch. 3, 1 d. between each next t., ch. 6, 1 t., in last t., 1 t. in t. to end, making last d. in Chain 12, 3 ch., at end, ch. 5, sl. st. in 3 ch., turn. Repeat from 4th raw.

Remarkable Tribute To "Fruit-a-tives" The Great Fruit Medicine



MISS RHAPSTOCK 270 Wisconsin St., Kenosha, Wis. Jan. 16th, 1916.

"I had Catarrh for thirty-nine years and I doctored with a great many doctors and took all the patent medicines that I heard of. At last, I went to Canada and saw "Fruit-a-tives" advertised. I commenced taking themin 1914, and kept right on for a year and my Catarrh was entirely relieved. Thank God for the relief as it is an awful disease to have. The "Fruit-a-tives" have helped me in other ways, also. Now, if you want to publish this, you may do so for it is nothing but the truth, and the whole truth".

MATTIE RHAPSTOCK.

Sold by all dealers at 50c. a box, 6 for \$2.50, trial size 25c. - or sent postpaid on receipt of price by Fruit-a-tives Limited, Ogdensburg, New-York.

Looks That Way. Still, it could hardly be that Bob LaFollette neglected to vote on the war declaration because he wasn't interested in the subject. One almost suspects that he didn't dare to vote the way he wanted to.—Indianapolis

Defect and Remedy, It is proper that public attention should be focused on the short-comings brought out by pending in-vestigations rather than the real per-formances. It is the former that need the remedy.—Chicago Herald.

Something for Reflection.

Less than eight cents a day is the pittance calculated to keep an Armenian from starving. Do people who eat their fill three times a day realize what little eight cents will buy?-Portland Oregonian.

Is the Slower.

Giving coal the right of way over food on the railroads is evidence that the authorities believe the people would rather starve than freeze to death. Anyway, starvation's slower.— Buffalo Enquirer.

Never Sought the Limelight.

One man who gets the limelight without seeking it is Count von Luxburg.—Charleston News and Courier.

## STOPS ANY COLD

PAPE'S COLD COMPOUND" OPENS CLOGED NOSE AND HEAD AND ENDS GRIPPE.

Plaid suiting checked or striped gingham, chambray, repp. galatea, seersucker, crepe, serge and gabardine are good for this style. It is also nice for taffeta and velvet. The pockets may be omitted. The waist portions are joined to a straight plaited skirt. The pattern is cut in four sizes: 6, 8, 10 and 12 years. Size 10 requires 1½ yards of 35-inch material. A pattern of this filustration mailed to any address on receipt of 10 cents in silver or stamps.

Order through The Bulletin Company. Pattern Dept. Norwich, Conn.

ishness, sore throat, sneezing, soreness and stiffness.

Don't stay stuffed-up! Quit blowing and snuffling! Ease your throb-ting head! Nothing else in the world

might be afraid La Follette is looking for a chance to make one of his long-distance speeches.—Indianapolis Star.

Dr. Morrison has arrived at Brisbane from China.

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Dr. Morrison has arrived at Brisbane from China.



ANNIVERSARIES ARE COMMEMORATIVE EVENTS AND THE PRESENT WHICH LASTS LONGEST AND GIVES MOST COMFORT IS THE MOST APPRE-CIATED.

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